Please substitute the following paragraph on p. 5, lines 29-30.

"The level of incorporation of fibrous materials in the paste material is between 5 and 60% by weight, depending on the desired final texture, usually between 10 and 60% or 5 and 30%."

Please add the following section heading after p. 8, line 19:

--DETAILED DESCRIPTION OF THE PREFERRED EMBODIMENT(s)--

IN THE CLAIMS:

Please replace the following claim(s) as rewritten below:

1. (Amended) Fish based food product comprising two materials, a paste material and a fibrous material, the paste material being aerated by texturization, the fibrous material ~~incorporating~~ including individual fibres or bundles of fibres with a diameter in a range of 1 µm to 1 mm, the product presenting a heterogeneous texture and a firm and elastic overall consistency similar to that of fish or crustacean muscle tissue, wherein the extruded fibrous material, which is obtained by extrusion cooking, forms a network of macroscopic fibres whose diameters are in an order of 0.1 mm to 1 mm, and forms a ramified structure with microscopic fibres with diameters in an order of 1 µm to 0.1 mm.

2. (Amended) Fish based food product comprising two materials, a paste material and a fibrous material, the paste material being aerated by texturization, the fibrous material ~~incorporating~~ including individual fibres or bundles of fibres with a diameter in a range of 1 µm to 1 mm, the product presenting a heterogeneous texture and a firm and elastic overall consistency

similar to that of fish or crustacean muscle tissue, wherein the fibrous material consists of small fibres with a diameter of 0.1 mm to 1 mm, the small fibres being obtained by size reduction of a fish based preparation, or originating from natural fibres of marine products resulting from mechanical separation of myotomes.

3. (Amended) Product according to claim 1 wherein the product contains over 30% of fish meat and 25 to 40% water, in two- or three-dimensional shapes.

4. (Amended) Product according to claim 3 wherein the shapes are 1 to 12 cm in length and weigh between 3 and 300 g.

5. (Amended) Fish based food product according to claim 1, the paste material consisting of over 30% of fish meat, wherein the product is in the form of fish steaks, fish and vegetable based cakes, filled bars, quiches, pies, thin slices, spreads, fish rillettes, fish pâté, or small ludic shapes.

6. (Amended) Process for the production of a product with a heterogeneous texture according to claim 1 wherein the process is comprised of the following steps:

- manufacturing a fibrous material and paste material;
- mixing the fibrous material with the paste material;
- moulding the mixture to form shapes.

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7. (Amended) Process according to claim 6 wherein paste material is textured, usually by addition of air, using homogenisation, emulsification, and/or expansion and/or cutting before mixing with the fibrous material, at a rate of 0.5 part to 1 part air per 1 part of paste material, in order to obtain a gelling strength in an order of 50 to 150 g/ cm^2, or after mixing with the fibrous material by adding between 0.3 and 1 part air per mixture part.

8. (Amended) Process according to claim 6 wherein the fibrous material consists of a ramified network of fibres obtained from minced fish meat by means of a high-temperature and high-moisture extrusion cooking process comprised of the following steps:

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a. introducing fish meat into a single screw extruder;

b. transferring fish meat from one end to an other end of an extruder barrel, adjusting screw configuration and temperature within the barrel such that raw material of the fish meat successively undergoes a mixing and heating step up to a temperature of about 130°C, followed by a melting step with an increase in temperature of the material to above 130°C, and an increase in pressure to between 0 and 50 bars, such that plasticization of the transferred material takes place;

c. extruding at the other end of the barrel the transferred material obtained after plasticization through a die adapted for texturization, shaping and cooling the

transferred material such that a product with a ramified fibrous structure is obtained.

9. (Amended) Process according to claim 8 wherein the extruded fibrous material is cooled in the die to a temperature of 100°C, and the process comprises an initial cooling phase in an uncooled zone in the die at the other end of the barrel, followed by a second cooling phase in a cooled zone at an outlet of the die.

10. (Amended) Process according to claim 8 wherein the extruded fibrous material obtained from the die outlet is cooled in a cold shower, sliced to a desired length, then ground, with bundles of extruded fibres being cut and processed by at least one of shredding, mincing, lamination, blending, homogenisation or separation such that the extruded fibrous material can be dispersed in a fish based matrix.

11. (Amended) Process according to claim 8 wherein the extruded fibrous material contains 15 to 50% of dry matter, the dry matter consisting of at least 35% of total proteins.

12. (Amended) Process according to claim 11 wherein 25 to 100% of dry matter in the extruded fibrous material consists of the dry matter originating from fish and/or other marine products, and the dry matter comprises marine proteins in the form of minces, fillets, pulps, or surimi extracts.

13. (Amended) Process according to claim 12, wherein the dry matter in the extruded fibrous material contains functional milk proteins, the functional milk proteins being in a dried or concentrated form.

14. (Amended) Process according to claim 12 wherein the extruded fibrous material also contains at least one of egg proteins in liquid or powder form, vegetable or dairy fats, concentrated or isolated vegetable proteins, vegetable flour, starches and other complex carbohydrates, food grade hydrocolloids, spices, flavouring or colouring.

15. (Amended) Process according to claim 8 wherein the extruded fibrous material is used in fresh form or preserved by physical treatment.

16. (Amended) Process according to claim 7 wherein the fibrous material consists of small fibres obtained from a fish based preparation, the small fibres being manufactured according to the following steps:

- mixing ingredients of the fish based preparation;
- forming the fish based preparation;
- moulding and cooking the fish based preparation to allow gelling to take place;
- cooling;

- size reduction of the cooked fish based preparation.

17. (Amended) Process according to claim 16 wherein the fish based preparation used in the manufacture of the small fibres consists of over 50% washed and refined fish meat suitable for gelling, to which cryoprotectant type stabilising agents are added for freezing purposes, the fish based preparation having a moisture content below 80% and having a gel strength of 150 to 300 g/cm^2.

18. (Amended) Process according to claim 7 wherein the fibrous material contains cooked or raw natural fibres from crab or other marine products obtained by mechanical separation treatment.

19. (Amended) Process according to claim 7 wherein the paste material contains over 30% washed and refined fish meat suitable for gelling, to which cryoprotectant type stabilising agents are added for freezing purposes, and a moisture content below 80%, and the process includes enriching the paste material with gelling or thickening agents so as to obtain a gel strength of 100 to 250 g/cm prior to texturization.

20. (Amended) Process according to claim 7 wherein the level of incorporation of the fibrous material in the paste material is between 5 and 60% by weight, depending on the desired final texture.

21. (Amended) Process according to claim 7 wherein mixing takes place at a temperature in the range of -10°C and +20°C.

22. (Amended) Process according to claim 7 wherein the fibrous material mixed with the paste material consists of at least one type of fibre chosen from ramified network fibres, fine fibres and natural fibres.

23. (Amended) Process according to claim 7 wherein the fibres can be the same colour as the paste material or a different colour.

24. (Amended) Process according to claim 7 wherein the fibrous material is incorporated according to a statistical method, in a blender or mixing tank, or according to a dynamic method.

25. (Amended) Process according to claim 7 wherein melting of the textured paste material is regulated as a function of a level of fats in the paste material, the paste material having a fat level between 0 and 50%.

26. (Amended) Process according to claim 7 wherein the paste obtained by mixing the fibrous material and paste material undergoes the following steps:

- forming by extrusion or moulding into two- or three-dimensional shapes or into a strip;

- cooking, leading to gelling and stabilisation of the product;

- cooling.

27. (Amended) Process according to claim 26 wherein surface colour may or may not be added to the extruded or molded forms, the colour is added to raw forms, and/or after the cooking step, by spraying, depositing colour on the strip or extrusion of a coloured paste material.

28. (Amended) Process according to claim 26 wherein the cooking step consists of a combination of a microwave cooking step and a steam cooking step, the microwave cooking providing rapid cooking to the core of the product so as to produce a sufficiently stable gel-like structure that is stable before cooling while the steam cooking leads to the surface of the product being cooked without drying it out, with the microwave cooking being carried out before or simultaneously with the steam cooking.

REMARKS

1. In the application, claims 1-28 are pending. In the Office Action, claims 1-28 have been rejected. In this amendment, the specification and claims 1-28 have been amended.